

The background of the entire page is a close-up photograph of holly leaves and clusters of bright red berries. The leaves are dark green and glossy, while the berries are a vibrant red. The lighting is soft, creating a festive and elegant atmosphere.

2022

Experience our
HOLIDAY MENU



Edmonton
EXPS
Centre
Sukant Dakua
Executive Chef

“The joy of cooking is not cooking
for yourself but for others.”

Sukant Dakua, Executive Chef

A green-tinted photograph of the Edmonton EXPO Centre building, a modern glass structure with multiple stories, visible on the left side of the page.

FOOD AND BEVERAGE EVENT PLANNING

ESTIMATED NUMBER OF GUESTS

To ensure the best service, please provide your menu selection and estimated number of guests 30 days before your event.

GUARANTEED ATTENDANCE

Your Event Manager requires the guaranteed number of guests with a list of guest allergies and dietary restrictions 14 days prior to your event start date.

Failing this, the estimated number of guests at the time of booking will be taken as a guarantee for billing. Actual attendance will be billed if it is higher than the original guarantee number, provided additional meals have been served. The Edmonton EXPO Centre is prepared to set 5% above guaranteed number of guests on groups of 200 or more up to a maximum of 20 guests.

SURCHARGES FOR NEW ORDERS OR INCREASES

If the guaranteed attendance is increased after the deadline, a menu surcharge will apply to the additional meals. This is calculated at 20% of the original menu price. Any new orders received within three (3) business days will also be subject to a 20% surcharge of the original menu price, if we are able to accommodate the request.

ALLERGY, ALTERNATE DIETARY MEALS AND OVERAGES

Handling alternative dietary requests demands careful attention—particularly when it comes to allergies that result in serious, sometimes life-threatening reactions.

The Edmonton EXPO Centre is committed to offering a wide range of food options for our guests. Part of this commitment includes meeting the needs of guests who have special dietary restrictions. Additional costs may apply based on meal requirement (Kosher, Halal). Our kitchen will make every effort to accommodate cultural and medical dietary requests received no later than the final guarantee deadline. We will prepare a 5% overage to a maximum of 20 guests above your alternate meal requirements for potential on-site orders. Surcharges will apply if these extra alternate meals are served.

If at the time of service, the number of alternate meals (including vegetarian) exceeds the number on your dietary list, an additional fee of \$40 per entrée (exclusive of tax and gratuity charge) will be applied. We cannot guarantee we will be able to meet all requests, but we will attempt to satisfy your guests' needs to the best of our ability.

With an increase in demand for gluten-free and wheat-free requests, we strongly recommend you provide a small percentage by building these items into your order.

Culinary Regards,

Sukant Dakua

Executive Chef, Edmonton EXPO Centre

HOLIDAY BUFFET | \$74

All buffets are served with freshly brewed regular and decaffeinated Starbucks® coffee, a selection of premium Tazo® teas and baked in-house rolls.

Evergreen Salads (select two)

Each additional selection adds \$2 per person

CRISP ROMAINE

Parmesan Cheese | Croutons | Sundried Tomatoes | Creamy Garlic Dressing (V)

BABY SPINACH

Red Onion | Chopped Egg | Four Whistle Farm Tomatoes | Mushrooms | Poppyseed Dressing (VN, GF)

MESCLUN LETTUCE

Sunflower Seeds | Dried Cranberries | Mandarin Orange Segments | Red Wine Vinaigrette (VN, GF)

ARTISAN LETTUCE BLEND

Crisp Beets | Carrots | Radishes | Four Whistle Farm Cucumber | Herb Vinaigrette (V, GF)

KALE AND ROMAINE LETTUCE

Pomegranate Seeds | Toasted Almonds | Rock Ridge Dairy Feta Cheese | Balsamic Vinaigrette (V, GF)

Market Mixed Salads (select two)

Each additional selection adds \$2 per person

RED QUINOA & COUS COUS SALAD

Cucumber | Four Whistle Farms Grape Tomatoes | Apricot and Goji Berries (V, N)

CRANBERRY & BROCCOLI SALAD

Sliced Almonds | Roasted Sunflower Seeds | Sharp Cheddar Cheese | Creamy Poppyseed Dressing (V, VN, GF)

ROASTED BEET SALAD

Seasonal Assorted Beetroots | Grapefruit | Goat Cheese | Baby Lettuce | Candied Hazelnuts | Aged Sherry Dressing (V, GF)

GREEK SALAD

Cucumber | Tomatoes | Red Onion Slices | Crumbled Feta Cheese | Kalamata Olives | Chopped Romaine | Fresh Parsley | Olive Oil and Red Wine Vinaigrette (V, GF)

BUTTERNUT, KALE & CRANBERRY SALAD

Chickpeas | Red and Green Onions | Parsley | Smoked Paprika Dressing (VN, GF)

Protein Salads (select two)

Each additional selection adds \$4 per person

CRANBERRY, APPLE & CHICKEN SALAD

Toasted Walnuts | Celery | Grapes | Dressed in Mayonnaise (GF)

KETO SPINACH, CHICKEN & BACON COBB SALAD

Cucumber | Tomatoes | Hard Boiled Egg | Bacon Bits | Avocado Chunks | Ranch Dressing (GF)

STEAK BITES CHOPPED SALAD

Red Onion | Scallions | Baby Salad Greens | Radishes | Sherry, Soy-Ginger Dressing (GF)

TUNA SALAD NICOISE

Red Skin Potatoes | French Beans | Organic Cooked Eggs | Roma Tomatoes | Nicoise Olives | Anchovy and Caper Dressing (GF)

V = Vegetarian

VN = Vegan

GF = Gluten Free

🌿 = Healthy Choice



HOLIDAY BUFFET (cont.)

All buffets are served with freshly brewed regular and decaffeinated Starbucks® coffee, a selection of premium Tazo® teas and baked in-house rolls.

Vegetables (select two)

Each additional selection adds \$2 per person

BROCCOLI | CAULIFLOWER | ERDMANN'S CARROTS & ZUCCHINI

Garlic and Butter (V, GF)

CARAMELIZED WINTER SQUASH

Nutmeg and Sage (VN, GF)

ERDMANN'S GARDEN ROASTED CARROTS | RUTABAGA | PARSNIPS | GLAZED SWEET ONIONS

Herb Pesto (VN, GF)

PARMESAN AND SAGE BAKED ERDMANN'S CARROTS

(V, GF)

ROASTED SWEET POTATOES

(V, GF)

Potatoes (select one)

Each additional selection adds \$2 per person

BUTTER-WHIPPED YUKON GOLD POTATOES (V, GF)

PARMESAN AND CHIVE MASHED POTATOES (V, GF)

BUTTERMILK MASHED RED-SKIN POTATOES (V, GF)

LEMON AND HERB ROASTED BABY POTATOES (VN, GF)

Starch (select one)

Each additional selection adds \$2 per person

BAKED SPINACH AND RICOTTA CANNELLONI (V)

Grated Parmesan | Fresh Herbs | Alfredo Sauce

RICE PILAF (V, GF)

Sauteed Leeks | Brown Butter | Parsley | Onions

POTATO-AND-CHEDDAR-CHEESE PEROGIES (V)

Caramelized Onion | Green Onions | Sour Cream

STUFFED CABBAGE ROLL (V, GF)

Tomato Sauce

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HOLIDAY BUFFET (cont.)

All buffets are served with freshly brewed regular and decaffeinated Starbucks® coffee, a selection of premium Tazo® teas and baked in-house rolls.

Entrées (select two)

Each additional selection adds \$8 per person

BUTTER AND PAPRIKA RUBBED ROASTED TURKEY (pre-slice and pan)
Apple and Cranberry Stuffing | Cranberry Sauce | Traditional Gravy

ROASTED PORK LOIN

Italian Sausage Stuffing | Apricot Mustard Glaze | Caramelized Shallots (GF)

MONTREAL SPICED PAN-SEARED CHICKEN BREAST

Glazed Cipollini Onions | Tarragon | Mushroom Sauce (GF)

RED WINE BRAISED ALBERTA BEEF SHORT RIB Sautéed Cremini |
Thyme Sauce (GF, Dairy-Free)

BUTTER CHICKEN

Garlic Naan Bread | Fresh Cilantro

SEAFOOD MEDLEY

Baked Basa | Shrimps | Mussels | Thai Coconut Curry Sauce | Charred Tomato Salsa | Seared Lemons (GF, Dairy-Free)

MAPLE & SOY GLAZED SALMON MEDALLIONS

Toasted Sesame | Green Onions | Charred Pineapple Salsa (GF, Dairy-Free)

BUTTERNUT SQUASH RAVIOLI

Fried Capers | Sage Cream (V)



HOLIDAY BUFFET (cont.)

All buffets are served with freshly brewed regular and decaffeinated Starbucks® coffee, a selection of premium Tazo® teas and baked in-house rolls.

Desserts (select one)

FESTIVE DESSERTS

Chef's Choice of Festive Gateaux | French Pastries | Tarts |
Holiday Cookies

FESTIVE RASPBERRY DARK CHOCOLATE & RASPBERRY YULE LOG

Per Table | Served Family-Style

V = Vegetarian

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LOOKING FOR MORE? UPGRADE YOUR BUFFET

Select one of the following buffet additions for \$8 more per person.

Additions (select one)

SELECTION OF LOCAL MEUWLY'S CHARCUTERIE

House-Made Pickles | Breads | Mustards

ARTISAN CHEESES

Fresh and Dried Fruits | Salted Nuts | Fresh Baguette (V)

BEET AND HORSERADISH SALMON GRAVLAX

Dill Aioli | Lemon Wedges | Red Onions | Fresh Baguette

COLD SEAFOOD STATION

Marinated Mussels and Clams | Frutti Di Mare Salad | Prawns with Cocktail Sauce | Lemon Wedges (GF)

Carving Selection (select one)

Select one of the following buffet additions for \$12 more per person

HERB CRUSTED BARON OF ALBERTA BEEF

Horseradish | Mustards | Merlo Jus (GF)

MAPLE AND BROWN SUGAR MEUWLY'S GAMMON HAM

Mustards | Apple Cider Jus (GF)

HERBS DE PROVENCE AND GARLIC RUBBED TURKEY

Sage, Leek and Cheddar Cheese Stuffing | Cranberry Sauce | Traditional Gravy

HOLIDAY PLATED DINNER

(Minimum 25 people. Price determined by choice of entree)

All plated options are served with freshly brewed regular and decaffeinated Starbucks® coffee, a selection of premium Tazo® teas and baked in-house rolls.

Soup or Salad (select one)

Upgrade to a soup and salad four-course meal for an additional \$5 per person

FESTIVE POTATO LEEK SOUP

Smoke Crème Fraiche (V, GF)

PUMPKIN VELOUTÉ SOUP

Pumpkin Seed Pesto (V, GF)

WILD SHRIMP CHOWDER

Corn Fritters

FOREST MUSHROOM SOUP

Rosemary Croutons (V)

MESCLUN LETTUCE

Sunflower Seeds | Dried Cranberries | Mandarin Orange Segments | Rock Ridges Dairy Feta Cheese | Red Wine Vinaigrette (V, GF)

ARTISAN LETTUCE BLEND

Crisp Beets | Erdmann's Carrots | Radishes | Four Whistle Farm Cucumber | Grape Tomatoes | Poppyseed Vinaigrette (VN, GF)

WINTER GREENS

Apricots | Red Grapes | Sylvain Star Gouda Cheese | Olive Oil Croutons | White Balsamic Vinaigrette (V)

KALE AND BABY SPINACH

Erdmann's Roasted Beets | Red Onion | Pumpkin Seeds | Basil Dressing (VN, GF)

Palette Cleansers Add \$3 per person

PEACH SORBET (VN, GF)

CLASSIC LEMON SORBET (VN, GF)

STRAWBERRY SORBET (VN, GF)





Entrées

PRESERVED LEMON & THYME ROASTED CHICKEN SUPREME | \$62/PERSON

Garlic Mashed Potatoes | Chef's Fresh Vegetables | Chicken Jus (GF)

SEARED DUCK BREAST | \$60/PERSON

Creamed Sweet Potatoes | Chef's Festive Vegetables | Caramelized Figs and Cherry Jus (GF)

HERB BAKED FILLET OF SALMON | \$65/PERSON

Fingerling Potatoes tossed in Mustard | Chef's Festive Vegetables | Charred Lemon | Champagne Beurre Blanc (GF)

CARVED SAGE & GARLIC RUBBED TURKEY | \$57/PERSON

Buttermilk Mashed Potatoes | Apple and Cranberry Stuffing | Chef's Festive Vegetables | Traditional Gravy | Cranberry Sauce

HERB ROASTED ALBERTA BEEF STRIPLOIN | \$68/PERSON

Sarladaise Potatoes | Chef's Festive Vegetables | Red Wine Reduction (GF)

TELLICHERY PEPPER CRUSTED BEEF TENDERLOIN | \$72/PERSON

Rosemary Potato Gratin | Chef's Festive Vegetables | Yorkshire Pudding | Au Jus

SLOW ROASTED AAA ALBERTA BEEF PRIME RIB | \$70/PERSON

Garlic Mashed Potatoes | Chef's Festive Vegetables | Yorkshire Pudding | Au Jus

GRILLED VEGETABLE NAPOLEON | \$55/PERSON

Seared Polenta | Mushrooms | Goat Cheese | Fire Kissed Tomato Sauce | Basil Oil (V, GF)

V = Vegetarian

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Desserts (select one)

WHITE CHOCOLATE PISTACHIO MOUSSE

Strawberry Compote Centre | Citrus Sponge | Fresh Berries

CRANBERRY AND PEACH CHEESECAKE

Peach Gel | Ginger Snap | Fresh Berries

RASPBERRY CHOCOLATE MOUSSE

Raspberry Gel and Ganache | Spiced Crème Chantilly

EGGNOG CRÈME BRULÉE

Fresh Berries

FESTIVE RASPBERRY DARK CHOCOLATE AND RASPBERRY YULE LOG

Per Table | Served Family-Style

Plated Kid's Meal **\$34**

FIRST COURSE (V, GF)

Crudité & Dip | Cheese Skewer

MAIN COURSE

Chicken Fingers | Fries | Dips

FESTIVE DESSERT

Candy Cane | Gingerbread | Festive Cookies | Ice Cream

BEVERAGE

Apple Juice

